

Brunch Buffet Menu

BRUNCH BUFFET

(3 Hour Event)

STARTING TIME: 10AM TO 12PM

INCLUDES THE FOLLOWING

- * Festive Beverage Station: Mimosa or Sangria
- * Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea
- * Chilled Fruit Juices
- * Fresh Fruit Display
- * Garden or Caesar Salad
- * Assorted Breads, Danish, Muffins, Bagels, Cream Cheese with Butter & Assorted Jellies
- * Home Fries
- * Scrambled Eggs
- * Sautéed Vegetable Medley with Herb Shallot Butter

Substitute Scrambled Eggs for Omelet Station

\$5 per person

\$150 Chef Fee

BREAKFAST MEATS (choice of ONE)

- * Breakfast Sausage
- * Hickory Smoked Bacon
- * Country Fresh Ham

ENTRÉES (choice of TWO)

- * French Toast with Maple Syrup
- * Cheese Blintzes with Sour Cream & Blueberry Topping
- * Beef Tips Diane
- * Chicken Marsala
- * Chicken Creole
- * Tortellini with Marinara or Alfredo Sauce
- * Grilled Shrimp Penne Ala Vodka
- * Red Pepper Salmon
- * Sesame Teriyaki Salmon
- * Beyond Vegan Bolognese

DESSERTS (choice of ONE)

- * Carrot Cake
- * Ice Cream Sundae
- * Cheesecake with Raspberry Puree
- * Chocolate Mousse

\$41.00 PER PERSON

\$18 PER CHILDREN'S ENTREE CHICKEN TENDERS, FRENCH FRIES

**SALES TAX & SERVICE FEE INCLUDED - OPTIONAL GRATUITY EXCLUDED
MINIMUM OF 50 GUESTS REQUIRED**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dairy Brunch Buffet

DAIRY BRUNCH BUFFET

(3 Hour Event)
STARTING TIME: 10AM TO 12PM

INCLUDES THE
FOLLOWING

- * Festive Beverage Station: Mimosa or Sangria
- * Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea
- * Chilled Fruit Juices
- * Fresh Fruit Display
- * Garden or Caesar Salad
- * Assorted Breads, Danish, Muffins, Bagels, Cream Cheese with Butter & Assorted Jellies
- * Home Fries
- * Scrambled Eggs
- * Sautéed Vegetable Medley with Herb Shallot Butter

Substitute Scrambled Eggs for Omelet Station

\$5 per person

\$150 Chef Fee

SMOKED FISH DISPLAY
(choice of ONE)

- * Smoked Brook Trout
- * Smoked Whole White Fish
- * White Fish Salad
- * Nova Lox with Accompaniments

ENTRÉES
(choice of ONE)

- * French Toast with Maple Syrup
- * Cheese Blintzes with Sour Cream & Blueberry Topping
- * Vegetable Quiche
- * Tortellini with Marinara or Alfredo Sauce
- * Red Pepper Salmon
- * Sesame Teriyaki Salmon
- * Beyond Vegan Bolognese

DESSERTS
(choice of ONE)

- * Carrot Cake
- * Ice Cream Sundae
- * Cheesecake with Raspberry Puree
- * Chocolate Mousse

\$41.00 PER PERSON

\$18 PER CHILDREN'S ENTREE CHICKEN TENDERS, FRENCH FRIES

**SALES TAX & SERVICE FEE INCLUDED - OPTIONAL GRATUITY EXCLUDED
MINIMUM OF 50 GUESTS REQUIRED**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.